

To Start

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| Minghetti's Sourdough Herbivore coconut butter black garlic (v) | 11 |
| Flatbread Muhammara tamari nuts seeds pomegranate (v) | 11 |
| Olives Warmed house marinated (v) | 12 |
| Bruschetta Pickled pear candied walnut blue cheese pear syrup fennel (veg) | 19 |
| Extra 1 piece | 9 |

Platters to Share

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| Cheeseboard Local cheeses lavosh condiments (v, gfo) | 35 |
| The Vineyard Local cheeses cured meats salmon pickled veg lavosh condiments (gfo) | 42 |

The Sea

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| Marlborough Oysters Natural Pickled ginger boom chilli lime (df, gf) Wine pairing suggestion Cecilia Brut | POA |
| Mills Bay Mussels Chorizo scallions ciabatta Wine pairing suggestion Estate Sauvignon Blanc | 30 |
| Soft Shell Crab Boom chilli aioli charred limes (df, gf) Wine pairing suggestion Estate Pinot Gris | 33 |
| Smoked Hapuka Tart Hoki leeks mozzarella ricotta veloute Wine pairing suggestion Estate Riesling | 30 |
| Troy's Hapuka Tomato tamarind daikon edamame (df, gf) Wine pairing suggestion Black Label Sauvignon Blanc | 42 |
| Cloudy Bay Clams Kelp miso edamame daikon soba (df) Wine pairing suggestion Cecilia Rose' | 35 |
| Seafood Platter for Two Crab hapuka clams oysters prawns mussels salmon squid tentacles citrus fries salad (gfo) Wine pairing suggestion Black Label Sauvignon | 150 |

The Farm

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| Free Range Pork Belly Kimchi remoulade pear kumara baby veg jus (df, gf) Wine pairing suggestion Black Label Chardonnay | 39 |
| Canterbury Valley Duck Leg Brussel sprouts carrots duckfat potato cocoa jus (gf) Wine pairing suggestion Estate Merlot | 39 |
| 55 Day Aged Beef Agria baby veg bearnaise onion jus (gf) Wine pairing suggestion Black Label Pinot Noir | 42 |
| Premium Game Venison Juniper pink peppercorn agria berries jus (gf) Wine pairing suggestion Estate Merlot | 39 |
| Lumina Lamb Tamarind pumpkin kohlrabi dukkah jus (gf) Wine pairing suggestion Black Label Pinot Noir | 38 |

The Garden

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| Warm Soul Bowl Chickpea carrots pickled onion kohlrabi brussell sprouts nuts & seeds muhummara dukkah quinoa (v, gf) Wine pairing suggestion Estate Rose' | 29 |
| Risotto Cake Smoked fungi garden vege capsicum herbs & greens (gf) Wine pairing suggestion Estate Pinot Gris | 35 |

And on the Side

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| Shoestring Fries Chilli kelp seasoning aioli (v, gf) | 14 |
| Twice Baked Agria Potato Aioli salsa verde (v, gf) | 15 |
| Grilled Brussel Sprouts Balsamic garlic tahini miso nuts & seeds (df, gf) | 15 |
| Roasted Cauli Florets Muhammara quinoa pomegranate (df, gf, veg) | 16 |
| Baby Carrots Harissa coconut yoghurt pickled ginger nuts & seeds (df, gf, veg) | 16 |

Dessert

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| Espresso Brulee (gf) | 17 |
| Passionfruit & Coconut Pannacotta Dacquoise chantilly (gf) | 18 |
| Apple & Rhubarb Crumble Cinnamon oats vanilla ice cream | 18 |
| Jack's Affogato Tia Maria Drambuie Frangelico Cointreau | 17 |
| Naked | 12 |



Coffee and Kerikeri Organic Teas

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|-------------------|-----|--------------------------|---|
| Long Black | 4.5 | Royal Earl Grey | 5 |
| Flat White | 6 | | |
| Cappuccino | 6 | Bay of Islands Breakfast | 5 |
| Macchiato (long) | 5.5 | | |
| Macchiato (short) | 5 | Green Darjeeling | 5 |
| Mocha | 7 | | |
| Latte | 6.5 | Manuka Mint | 5 |
| Espresso | 4.5 | | |
| Americano | 5 | | |
| Hot Chocolate | 6.5 | | |
| Chai Latte | 6.5 | | |
| | | <i>Extras</i> | |
| | | Milk : Oat | 1 |



df = dairy free | gf = gluten free